Shoofly cake

Nancy Hoffman of Alloway, N.J., saw the pie recipes recently and thought she would like to share this easy cake recipe.

4 cups flour
1 pound brown sugar
1 cup butter or margarine

2 cups boiling water
1 cup molasses
2 teaspoons baking soda

Combine flour, sugar and butter and work into fine crumbs. Reserve 1½ cups of the crumb mixture for topping.

Mix boiling water, molasses and soda in a large measuring cup. Add to the remaining crumb mixture. Mix until batter is thin. Pour into a greased and floured 9-by-13-inch pan. Sprinkle the crumbs on top. Bake at 350 degrees for 45 minutes. This is a moist cake that the kids will love.

Shoo Fly Cake